




# Girls rock. And roll.



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**MOOD:** 😞 melancholy

**MUSIC:** Dirty Jobs does forensic entomology

It was one of those nights. You know, those end-of-a-holiday-weekend nights when it seems like everybody has a place to go except you?

Anyway, Tasha was at loose ends too, so she collected me and we went with my pal

 **tamnonlinear** (<https://tamnonlinear.livejournal.com/>) (she of the awesome baked goods) to her usual hangout at the monthly Tribal Cafe at Asylum in Adams Morgan, which means I got to spend two hours watching amazingly gorgeous and skilled women\* belly dancing to the Indigo Girls and *Nightmare Before Christmas* mixes while drinking slightly illicit Original Sin (not on the diet, but man does not live by oatmeal alone).

And then we crossed the street for Ethiopian food, and I ate all the injera, everywhere.

Pretty good night, all told.

\*like this one. (<https://www.livejournal.com/away?to=http%3A//www.youtube.com/watch%3Fv%3DglY46EyxuaM>). I can tell it's an older video, because she's got more ink now.



Random holiday cookie recipe is random.

"Peeling Bells" cookies: This is a thing my mom used to do. 2 cups flour 6 tbsp butter 3/4 cup sugar 1

Away with the dull drudgery of workaday tiday waves!

I believe this is a significant advance in pot pie technology. Make your pie crust. Par-cook

As easy as-- no, really.

I was talking about the chicken pot pie I was making on Twitter, and it turns out, a lot of people

2 comments




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Hey, I had the same sort of day, except for the belly dancer part. And we ate passable mexican rather than ethiopian.

I'm not sure which one I'm more jealous of \*laughs\*



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Go with the belly dancers. 0.0